



I am a tree dancing on the ocean floor



Chaz
 [cvillette](#)

<https://cvillette.livejournal.com/>
2008-05-05 18:59:00

MOOD: 😊 productive

MUSIC: Rev. Peyton's Big Damn Band - Let Your Light Shine

So instead I moved the tomato plants into their grown-up pots. I hope they don't need bigger ones, because I'm totally out of not-really-fire-escape, even with hanging the herbs on the railings. There's just room for You-Know-Who and a suitable dish.

I hope the sudden forest doesn't scare her off. And I hope the tomatoes do their thing before someone tells me that I need to clear the not-fire-escape for, you know, getting away from fires.

(I've never grown things much before. This is pretty cool.)



[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Puppets. Puppets. Poppet puppets. Scary.

31 comments



 [tamnonlinear](#)

[May 6 2008, 02:17:48 UTC](#)

[COLLAPSE](#)

They'll probably either provide cover or cat salad.



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[May 6 2008, 02:23:19 UTC](#) [COLLAPSE](#)

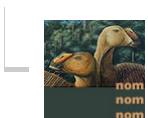
I hope so. (And tomato plant leaves already smell like cat pee. Did you know that? I was a little surprised.)



 [trollcatz](#)

[May 6 2008, 02:17:53 UTC](#) [COLLAPSE](#)

Hello, tomato plants! Welcome to the world, future BLTs!



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[May 6 2008, 02:21:29 UTC](#) [COLLAPSE](#)

Is it wrong to plan their destinies when they are still so young? Should I allow them some measure of self-determination?

...

...*Nah.*



 [trollcatz](#)

[May 6 2008, 02:27:00 UTC](#) [COLLAPSE](#)

Dulce et decorum est, pro BLT mori.



 [cvillette](#)

[May 6 2008, 02:31:58 UTC](#) [COLLAPSE](#)

g

The knife is sharp! Their end will swift and beautiful!



 [Ometotchtli](#)

[May 6 2008, 02:24:08 UTC](#) [COLLAPSE](#)

BACON!

Tomatoes. With BACON!



 [cvillette](#)

[May 6 2008, 02:25:50 UTC](#) [COLLAPSE](#)

They were brought into this world for one purpose alone. It is a great and glorious destiny!



 [mearn4d10](#)

[May 6 2008, 02:41:05 UTC](#) [COLLAPSE](#)

Bacon! It does EVERYTHING!

Pictoral Motivator Poster Proof!!

<http://forum.rpg.net/showpost.php?p=8829390&postcount=2321>



[saeba](#)

[May 6 2008, 03:08:05 UTC](#)

[COLLAPSE](#)

I can't grow things. But I come by it honestly. I have a parent who in one terrible year killed a philodendron, a spider plant, an air fern and two terrariums.

I have local friends who can grow things. And a couple of good farmers market in easy reach of the house, one within walking distance. Yay!

[beatriceeagle](#)

[May 6 2008, 03:16:35 UTC](#)

[COLLAPSE](#)

How do you kill an air fern? My family, with all of its skill at plant-killing, couldn't even manage that one.



[saeba](#)

[May 6 2008, 03:23:12 UTC](#)

[COLLAPSE](#)

No one knows. We just know that we bought a verified healthy air fern from the nice nursery people, who were trying to find some kind of plant she could keep, and ten days later it was a dead brown stick. Which we took back to the nice nursery people who kept it around for another week trying to figure out what had happened to it.

Cut flowers drop their petals faster around her, too. A relative who owned a lawn care business used to threaten to make her ride around in his truck and admire weeds and crab grass in his customers' yards for him, which he would bill as environmentally friendly weed control.



[beatriceeagle](#)

[May 6 2008, 11:30:49 UTC](#)

[COLLAPSE](#)

Well, I suppose they're not *impossible* to kill -- we almost did ours in once by trying to water it.

That is some seriously good plant-killing power. It *should* be harnessed for the forces of good.

Deleted comment



[cvillette](#)

[May 6 2008, 04:00:10 UTC](#)

[COLLAPSE](#)

You can't harvest the bark until they're at least six inches in diameter, which takes years. Also, bacon trees are very heavy, possibly enough to pull the not-a-fire-escape off the side of the building.

If I ever have a backyard, though...



[inaurolillium](#)

[May 6 2008, 09:13:16 UTC](#)

[COLLAPSE](#)

BTW, have you encountered the astounding feat of science that is [Bacon Salt](#)?



[cvillette](#)

[May 6 2008, 12:12:24 UTC](#)

[COLLAPSE](#)

I love living in the future.

[fromtheboonies](#)

[May 6 2008, 12:25:01 UTC](#)

[COLLAPSE](#)

I was expecting a choir of holy angels as the website background music.

It's Shangri La!!!

[nebula99](#)

[May 6 2008, 09:46:15 UTC](#)

[COLLAPSE](#)

She'll love the forest. She can twist in and out and pretend to be a Ty-gah!

Good luck with the harvest. I'm growing them too, but without much expectation of juicy salads. Mine usually end up in green tomato chutney - but that isn't such a bad thing.



[cvillette](#)

[May 6 2008, 12:13:22 UTC](#)

[COLLAPSE](#)

She IS a Ty-gah! Queen of the tomato jungle!

Green tomato chutney sounds pretty awesome, too. Do you know about fried green tomatoes?

[nebula99](#)

[May 6 2008, 12:47:01 UTC](#)

[COLLAPSE](#)

Do you know about fried green tomatoes?

Only that they are the House Special at the Whistle Stop Cafe. Apart from that, I know nothing of them.

Now I sense I am lacking something.



[cvillette](#)

[May 6 2008, 14:38:15 UTC](#)

[COLLAPSE](#)

Easy as anything, too!

Slice five or six green tomatoes and salt and pepper them, then coat them in cornmeal and fry in preheated bacon grease or vegetable oil, about three minutes each side or until golden.

Eat! Rejoice!



[inaurolillium](#)

May 6 2008, 20:04:31 UTC

[COLLAPSE](#)

It warms my heart that you know how to make fried green tomatoes.



[cvillette](#)

May 6 2008, 20:14:51 UTC

[COLLAPSE](#)

My mom was from *Texas*.



[inaurolillium](#)

May 6 2008, 20:20:10 UTC

[COLLAPSE](#)

I did not know that. You still have family there?



[cvillette](#)

May 6 2008, 20:23:35 UTC

[COLLAPSE](#)

None that I know of. But I never really looked.



[nebula99](#)

May 6 2008, 21:18:51 UTC

[COLLAPSE](#)

Thank you.

And now they are good both ripe and unripe - it's a win/win situation! Rejoice!

As long as they actually grow, of course.

Deleted comment



[cvillette](#)

May 6 2008, 12:13:56 UTC

[COLLAPSE](#)

"I are hat liner. Please move along."



[bunny_m](#)

May 6 2008, 14:18:24 UTC

[COLLAPSE](#)

dies from teh ky00t



[sprrwhwk](#)

May 6 2008, 11:41:57 UTC

[COLLAPSE](#)

Mmm. Tomatoes. Tasty. (Soon, /soon/ I will have room for a container-garden of my own again!
MUAHAHAHAHA....)

I've found that tomatoes in containers need /lots/ of water, every day, in order to develop enough reasonably sized fruit to make growing them worthwhile. (The summers where I got a single tomato per plant were disappointing. It was a tasty tomato, but still... :/) And all tomatoes want lots of sunlight, so I hope the not-a-fire-escape is well-lit.

Growing things is cool. Especially when you then eat them. :-)

 [cvillette](#)

[May 6 2008, 12:11:59 UTC](#) [COLLAPSE](#)

It gets morning and high noon/early afternoon sun, which I hope will be enough.

Hmm. I wonder if they make weatherproof grow lights.

 [sleary](#)

[May 6 2008, 14:36:31 UTC](#) [COLLAPSE](#)

My plants failed last year, and when we cleaned out the pots for this year's batch we discovered why: stupid cheap pots came with saucers that were plugged into the drainage holes! And last summer we had twice the normal rainfall. BAH. Saucers discarded, seedlings transplanted... and it's raining this week. I have hope.

[\[locked\]](#) [Dream Journal](#)

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[Elvis doesn't live here](#)

[anymore.](#)

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[Poppets. Puppets. Poppet
puppets. Scary.](#)